

THE TAVERN

STARTERS

SPINACH + ARTICHOKE DIP

tortilla chips, salsa fresca, sour cream

TOSTADA NACHOS AL CARBON

chicken al carbon, jack cheese, black beans, chipotle crema, aji verde, jalapeños, cilantro, salsa, guacamole

DEVILED EGGS v

muffuletta relish, smoked paprika, chives

GUACAMOLE + CHIPS vg

fresh house-made guacamole, crispy tortilla chips, salsa fresca

PIGS IN A BLANKET

cheddar sausage, puff pastry, mustard honey

CORNBREAD BITES

roasted jalapeño cheddar, chives, parmesan

POTATO SKINS

triple-cooked potato with bacon, jack + cheddar cheese, green onion, seasoned sour cream

MARGHERITA FLATBREAD v

tomato sauce, hand-grated mozzarella, vegan crust

PEPPERONI FLATBREAD

tomato sauce, hand-grated mozzarella, cup + char pepperoni, grana padano

CHICKEN WINGS

choice of traditional buffalo or honey-chile crunch

TAVERN BEEF SLIDERS

american cheese, onions, pickles, special sauce, sesame seed buns, french fries

SOUPS AND SALADS

THE TAVERN CHICKEN SALAD

marinated sliced chicken, mixed greens, carrots, cilantro, tortilla strips, peanut sauce, citrus jalapeño dressing

CLASSIC CAESAR SALAD v

grana padano cheese, crunchy breadcrumb, traditional dressing
add: chicken, salmon, steak**

SOUP OF THE MOMENT

made fresh daily, ask your server for details

KALE + BRUSSELS SPROUT SALAD v

shredded cabbage, golden raisins, candied pecans, green apple, parmesan, mustard-lemon vinaigrette
add: chicken, salmon, steak**

HOUSE SALAD v

mixed greens, cherry tomatoes, cucumber, grana padano, herb vinaigrette
add: chicken, salmon, steak**

SLOW COOKED CHILI

ground turkey, classic red chili, ranch-style beans, sharp cheddar, green onions, cornbread



GARLAND STREET BARBECUE

SMOKED CHOPPED BRISKET SLIDERS

pickles, onion, sweet + smoky barbecue sauce, french fries

THE TAVERN BARBECUE PLATTER

slow-cooked st. louis ribs, two chopped brisket sliders, pit beans, classic coleslaw, pickles

BLACK PEPPER CRUSTED BEEF SHORT RIB

mustard-barbecue sauce, classic coleslaw, pickled red onions, jalapeño candy

CLASSIC MAC + CHEESE

made southern-style with creamy velveeta + cheddar cheese

HANDHELDS

served with french fries

CLASSIC PRIME RIB FRENCH DIP*

thinly sliced ribeye, mayo, au jus, toasted french roll

GRILLED CHICKEN CORDON BLEAU

herb-grilled chicken breast, tavern ham, swiss cheese, butter lettuce, tomato, honey mustard, toasted sesame seed bun

MAINS

CLASSIC TAVERN BURGER*

8 oz patty, american cheese, shredded lettuce, tomato, onion, pickles, special sauce, toasted sesame seed bun

CHICKEN TENDERS PLATTER

beer-battered chicken tenders, mustard honey, classic coleslaw, french fries

FISH + CHIPS

fries, coleslaw, malt vinegar tartar sauce

ROASTED SALMON*

basil-parmesan sauce, mediterranean grain salad, tomatoes, fresh herbs

FILET*

8 oz filet, mashed potatoes, sautéed spinach, maitre d' butter

HALF BRICK CHICKEN

potato purée, herb butter, lemon

SIDES

SIGNATURE FRENCH FRIES v

house-made seasoning, ketchup

FRESH ASPARAGUS v

grana padano, garlic oil, lemon

CLASSIC COLESLAW v

napa + savoy cabbages, green onion, creamy dressing, chives

CREAMY POTATO PURÉE v

butter, chives

DESSERT

GELATO SANDWICH DUO

salted caramel, chocolate

WARM CHOCOLATE CHIP + BOURBON-PECAN COOKIES

Vegetarian v , Vegan vg

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

- BLACK MOON RISING**
*suntory toki whisky, sandeman white porto, lemon, blackberries, egg white**

DROP SHOT ALLEY
grey goose essences watermelon & basil vodka, aperol, lime, cucumber, strawberries

NAVY GROG
appleton signature jamaican rum, lime, white grapefruit, honey, tiki bitters

TOURNAMENT CUP
fords gin, lemon, lime, basil, salt

DELTA FORCE
old forester 100 bourbon, ardbeg wee beastie 5 year whisky, st. elizabeth allspice dram, vanilla, orange bitters

- GO TIME**
olmeca altos reposado tequila, kahlúa, licor 43, espresso

SIDELINE QUENCHER
hennessy v.s. cognac, belvedere vodka, lemonade, kombucha, tajín

NO POBLANO
volcan blanco tequila, ancho reyes verde, pineapple, lime, agave

MARY’S TAVERN
ketel one vodka, bloody mary mix, spiced rim

CRICKET CLUB
sonrisa oro especial rum, banana, lime, chai, orgeat, nutmeg

ZERO-PROOF

- PINCH HITTER**
pineapple juice, lime, basil, fever-tree ginger beer, cinnamon

- PRACTICE ROUND**
seedlip garden 108, lemon, lavender honey, sparkling lemonade

BY THE GLASS

- sparkling*

BRUT, DOMAINE CHANDON
California

BRUT ROSÉ, ROEDERER ESTATE
Anderson Valley, California

rosé

GRENACHE/CINSAULT, WHISPERING ANGEL
Côtes de Provence, France

white

SAUVIGNON BLANC, MATANZAS CREEK
Sonoma, California

SAUVIGNON BLANC, JEAN-MAX ROGER
Sancerre, France

PINOT GRIGIO, JERMANN
Friuli, Italy

CHARDONNAY, CHALK HILL
Russian River Valley, Sonoma, California

CHARDONNAY, FRANK FAMILY
Napa Valley, California

- red*

PINOT NOIR, FAILLA
Sonoma Coast, California

PINOT NOIR, HARTFORD COURT
Russian River Valley, Sonoma, California

ZINFANDEL BLEND, SARACINA VINEYARDS
Mendocino County, California

MALBEC, DIAMANDES DE UCO
Mendoza, Argentina

CABERNET SAUVIGNON, ROUTESTOCK
Napa Valley, California

BORDEAUX BLEND, RAMEY "CLARET"
North Coast, California

CABERNET SAUVIGNON, CAYMUS
Napa Valley, California

dessert

SEMILLON/SAUVIGNON BLANC, FAR NIENTE "DOLCE"
Napa Valley, California

RUBY PORT, WARRE’S "LATE BOTTLE VINTAGE"
Portugal

BOTTLED BEERS

- light - crisp - refreshing*

BUD LIGHT 4.2% *abr*

BUDWEISER 5.0% *abr*

CORONA EXTRA 4.6% *abr*

HEINEKEN 5.0% *abr*

KONA, BIG WAVE GOLDEN ALE 4.4% *abr*

MICHELOB ULTRA 4.2% *abr*

PACIFICO CLARA 4.5% *abr*

- rich - bold - complex*

ABLE BAKER, ATOMIC DUCK IPA 7.0% *abr*

HUDL, VANILLA OAK CREAM ALE 6.0% *abr*

ELYSIAN, SPACE DUST 8.2% *abr*

FOUR PEAKS, HAZY IPA 6.5% *abr*

GOLDEN ROAD, MANGO CART 4.0% *abr*

SAMUEL ADAMS SEASONAL SELECTION 8.0% *abr*

GOLDEN ROAD MANGO CART NONALCOHOLIC
Nonalcoholic Wheat

seltzer - cider

- NÜTRL WATERMELON** 4.5% *abr*

NÜTRL PINEAPPLE 4.5% *abr*

- STRONGBOW CIDER** 5.0% *abr*

DRAFT BEERS

- BUD LIGHT** 4.2% *abr*

MODELO ESPECIAL 4.4% *abr*

STELLA ARTOIS 5.0% *abr*

GOLDEN ROAD, BELGIAN WHITE 5% *abr*

- KONA, BIG WAVE, GOLDEN ALE** 4.4% *abr*

ELYSIAN SPACE DUST, IPA 8.2% *abr*

BEER ZOMBIES, BLEAU HAZE, HAZY IPA 8.0% *abr*
Fontainebleau Exclusive Offering

GUINNESS STOUT 4.2% *abr*

GO BIG

UPGRADE TO A 24 OZ DRAFT